

APERITIFS

Prosecco (125ml) – 7.60

Prosecco Rosé (125ml) – 8.30

Lillet Rosé spritz (glass) – 10.50

Hugo spritz (glass) – 10

SMALL PLATES

Sausage roll, brown sauce – 7

Gordal olives ^{VE} – 4

Scotch egg, mustard mayonnaise – 7

Warm sourdough, whipped salted butter ^V – 5

Ve-du-ya arancini, lovage pesto ^{VE} – 8.50

Monkfish scampi, smoked chilli jelly, seaweed
mayonnaise – 9.50

Smoked chicken spring roll, sunflower seed satay ^N
– 9.50

Country pork pâté, confit potato salad, grape must
mustard, sourdough – 11

Burrata & charred artichoke salad, sour cherry
harissa, salted cracker ^N ^V – 11.50

Lobster Thermidor sourdough crumpet, pink
grapefruit, caper & herb salad – 12.50

PERFECT FOR SHARING

Garlic roasted Camembert, Calabrian hot honey, warm sourdough ^V (Serves 2) – 17.50

ROASTS

All roasts are served with roast potatoes, onion purée, heritage carrots, cavolo nero & condiments.

Turner & George 28 day dry-aged rump of beef,
Yorkshire pudding – 22

Turner & George dry-aged pork & apple porchetta,
Yorkshire pudding – 20

Quarter lemon & thyme roast chicken, Yorkshire
pudding – 19

Half lemon & thyme roast chicken, Yorkshire pudding
– 22

Wild mushroom & spinach strudel ^{VE} – 18.50

SIDES

Yorkshire pudding – *Unlimited*

Gravy – *Unlimited*
Vegan option available

Roast potatoes ^{VE} – 5

Honey & mustard pigs in blankets – 8

Purple sprouting broccoli, smoked almonds, lemon
dressing ^N ^{VE} – 8

Sage & onion suet stuffing – 5
Vegan option available

Baron Bigod, Rutland Red & Croxton Manor
cauliflower cheese ^V – 8

LARGE PLATES

Haddock & chips, mushy peas, tartare sauce, curry
ketchup – 18

Turner & George dry-aged burger, smoked
Emmenthal, gherkins, fries, burger sauce – 17.50
+ Add triple smoked streaky bacon – 2.50

Symlicity vegan burger, melted slice, gherkins, fries,
burger sauce ^{VE} – 16.50

Pan-fried sea bream, new potatoes, chorizo, spinach,
capers, lemon dressing – 19

Smoked chicken Caesar salad, ciabatta croutons,
smoked anchovy, 24-month Parmesan – 18

Roasted pink onion, braised spelt risotto, cavolo nero,
tofu purée, pumpkin seed pesto ^N ^{VE} – 16



ALLERGY INFORMATION

🍃 suitable for vegetarians, 🌱 suitable for vegans, 🥜 contains nuts &/or seeds.

For full allergen and calorie information, please scan the QR code or talk to a member of the team.

A 12.5% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!)

T&C's – All of our dishes are prepared in a multi-kitchen environment therefore we cannot guarantee that any food item is completely free from traces of allergens. We take care to preserve the integrity of our vegetarian & vegan products, however we must advise that these are also handled in our multi-kitchen environment. Fish, poultry and shellfish dishes may contain bones and/or shell. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu.